

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended) A dispersible protein composition comprising:
at least about 85 wt % protein, wherein the protein includes at least about 75 wt %
whey protein, soy protein, wheat protein, lupin, corn gluten, or a mixture thereof;
hydroxylated lecithin material , which includes no more than about 5 wt % oil and
has an HLB value of at least about 9 ; and
no more than about 0.5 wt % crude fiber;
wherein the composition has a dispersibility index of no more than about 12
seconds.
2. (Canceled).
3. (Original) The dispersible protein composition according to claim 1 comprising
at least about 90 wt.% protein.
4. (Original) The dispersible protein composition according to claim 1 wherein the
protein comprises soy protein.
5. (Canceled).
6. (Currently Amended) The dispersible protein composition according to claim 1
wherein the hydroxylated lecithin material has a peak oxidative exotherm index of at least about
18 minutes.
7. (Currently Amended) The dispersible protein composition according to claim 1
wherein the hydroxylated lecithin material has an HLB value of ~~at least about~~ 10 to 12 9.

8. (Currently Amended) The dispersible protein composition according to claim 1 wherein the hydroxylated lecithin material has a surface tension index of at least about 30 dynes/cm.

9. (Original) The dispersible protein composition according to claim 1 wherein the composition has a pile apex angle of at least about 95 degrees.

10. (Original) The dispersible protein composition according to claim 1 wherein the composition has a pile spread diameter of at least about 90 mm.

11. (Original) The dispersible protein composition according to claim 1 comprising no more than about 0.5% of not readily digestible carbohydrates.

12. (Original) The dispersible protein composition according to claim 1 wherein the dispersible protein composition has a mean particle size between about 25 microns and about 500 microns.

13. (Original) The dispersible protein composition according to claim 1 comprising about 0.5 wt % to 5 wt % hydroxylated lecithin.

14. (Currently Amended) A dispersible protein composition comprising:
at least about 85 wt % protein, wherein the protein includes at least about 75 wt % whey protein, soy protein, wheat protein, lupin, corn gluten, or a mixture thereof; and
hydroxylated lecithin containing no more than about 5 wt % oil;
wherein the composition has a dispersibility index of no more than about 30 seconds.

15. (Original) The dispersible protein composition according to claim 14 wherein the composition has a dispersibility index of no more than about 10 seconds.

16. (Original) The dispersible protein composition according to claim 14 wherein the protein comprises soy protein.

17. (Original) The dispersible protein composition according to claim 14 wherein the composition has a pile apex angle of at least about 95 degrees.

18. (Original) The dispersible protein composition according to claim 14 comprising at least about 90 wt % protein.

19. (Currently Amended) A dispersible protein composition comprising:
at least about 85 wt % protein, wherein the protein includes at least about 75 wt % whey protein, soy protein, wheat protein, lupin, corn gluten, or a mixture thereof; and
hydroxylated lecithin material containing no more than about 5 wt % oil;
wherein the composition has a dispersibility index of no more than about 10 seconds and a pile apex angle of at least about 95 degrees.

20. (Original) The dispersible protein composition according to claim 19 wherein the composition has a pile spread diameter of at least about 90 mm.

21. (Canceled).

22. (Original) The dispersible protein composition according to claim 19 comprising about 0.5 wt % to 5 wt % lecithin.

23. (Original) The dispersible protein composition according to claim 22 wherein the lecithin material has a peak oxidative exotherm index of at least about 15 minutes.

24. (Original) The dispersible protein composition according to claim 19 wherein the lecithin material has a surface tension index of at least about 30 dynes/cm.

25. (Original) The dispersible protein composition according to claim 19 where the dispersible protein composition has a mean particle size of about 25 microns to 500 microns.

26. (Currently Amended) A dispersible protein composition comprising:
at least about 85 wt % protein, wherein the protein includes at least about 75 wt %
whey protein, soy protein, wheat protein, lupin, corn gluten, or a mixture thereof; and
hydroxylated lecithin material including no more than about 5 wt % oil and
having a peak oxidative exotherm index of at least about 15 minutes and an HLB value of at least
about 9;

wherein the composition has a dispersibility index of no more than about 10
seconds.

27. (Original) The dispersible protein composition according to claim 26 wherein the
lecithin material comprises hydroxylated lecithin.

28. (Original) The dispersible protein composition according to claim 26 wherein the
composition has a pile apex angle of at least about 95 degrees.

29. (Original) The dispersible protein composition according to claim 26 wherein the
lecithin material has a surface tension index of at least about 30 dynes/cm.

30. (Currently Amended) A dispersible protein composition comprising:
at least about 90 wt % soy protein; and
hydroxylated lecithin material having a peak oxidative exotherm index of at least
about 15 minutes and a surface tension index of at least about 30 dynes/cm;
wherein the composition has a dispersibility index of no more than about 30
seconds.

31. (Original) The dispersible protein composition according to claim 30 wherein the
composition has a dispersibility index of no more than about 10 seconds.

32. (Original) The dispersible protein composition according to claim 30 comprising
no more than about 0.5 wt % crude fiber.

33. (Original) The dispersible protein composition according to claim 30 wherein the composition has a pile apex angle of at least about 95 degrees.

34. (Canceled).

35. (Original) The dispersible protein composition according to claim 30 wherein the lecithin material has an HLB value of at least about 9.

36. (Original) The dispersible protein composition according to claim 30 wherein the lecithin material has a peak oxidative exotherm index of at least about 20 minutes.

37–47. (Canceled).

48. (Currently Amended) A dispersible protein composition prepared by a process comprising:

spraying a particulate protein material with an aqueous solution comprising hydroxylated lecithin material, which contains no more than about no more than about 5 wt % oil;

wherein the particulate protein material includes at least about 90 wt % protein and the protein includes whey protein, soy protein, wheat protein, lupin, corn gluten, or a mixture thereof.

49. (New) The dispersible protein composition of claim 48 wherein the hydroxylated lecithin has an HLB value of about 10 to 12.

50. (New) The dispersible protein composition of claim 48 wherein the hydroxylated lecithin material has a peak oxidative exotherm index of at least about 20 minutes.

51. (New) The dispersible protein composition of claim 48 wherein the composition has a pile apex angle of at least about 95 degrees.

52. (New) The dispersible protein composition of claim 48 wherein the composition has a surface tension index of at least about 30 dynes/cm.